



Banquet Services

If you're having a:

• PARTY • MEETING • FAMILY GATHERING •

Let us help you with your special event! Call 754-1919

HORS DE OEUVRES

Each serves approximately 25 people

Barbequed Baby Back Ribs - 30 two rib portions.	65.00
Glazed Chicken Skewers - with bell peppers, onions and pineapple. 30 skewers.	45.00
Black Bean and Cheese Dip with Blue Corn Tortilla Chips Black beans, onions, bell peppers and chili peppers baked with jack and cheddar cheeses. Three pounds served hot with chips.	35.00
Chicken Wings - with dipping sauces. 10 pounds (approx. 100 wings).	69.00
Artichoke Spinach Dip with Crostini - A creamy blend of cheeses, artichoke hearts, spinach, & garlic. Served hot with freshly baked baguette crostini. Three pounds dip with four dozen baguette slices.	35.00
Mini Chicken Salad Croissants - Breast meat, celery, pineapple pieces, sliced grapes, roasted almonds and creamy dressing on all butter croissants. 40 pieces.	50.00
Mini Wraps - Shaved ham and turkey, herbed cream cheese, scallions, and roasted bell peppers wrapped in flour tortillas. 50 pieces.	35.00
Meatballs - in Swedish Mushroom or Barbeque sauce. Five pounds.	39.00
Chicken Strips - Served with a variety of dipping sauces. Four pounds.	45.00
Cocktail Smokies - in Barbeque Sauce. Five pounds.	39.00
Shrimp Cocktail - Served with fresh lemons & cocktail sauce. Three pounds shrimp.	65.00
Finger Sandwiches - Ham & turkey on fresh bakery rolls. 36 sandwiches.	40.00
Raw Vegetable Tray - Served with house ranch dressing.	35.00
Vegetable Pizza - Freshly baked crust topped with zesty cream cheese spread and fresh veggies. 11x16 tray.	40.00
Wisconsin Cheese & Sausage Tray - with Crackers. 18 inch tray.	45.00
Wisconsin Cheese Tray - with Crackers. 18 inch tray.	35.00
Fruit Pizza - Freshly baked crust topped with sweet cream cheese spread and fresh fruit. 11x16 tray.	40.00
Brie Baked with Brown Sugar, Pecans and Fire Roasted Apples Served with baguette crostini and crackers.	45.00

DINNER BUFFETS

These buffets are served with freshly baked Milano bread and coffee or hot tea.

Chef Carved Roast Beef and Chicken Buffet **13.95**

Roast sirloin of beef and broasted or oven baked chicken. Served with tossed salad and three additional sides.

Fish & Chicken Buffet **13.95**

Deep fried and baked cod and your choice of broasted or oven baked chicken. Served with Cole slaw, and three additional sides.

Combination Buffets Your choice of entrees served with tossed salad and three additional sides.	Single Entrée Buffet	11.95
	Two Entree Buffet	13.95
	Three Entree Buffet	15.95

Entree Choices

Chef Carved Roast Beef
Prime Rib of Beef**
BBQ Baby Back Ribs*
Baked Chicken with Mushroom Gravy
Chicken Breasts with Madeira Sauce
Broasted Chicken
Beef Roast with Mushroom Gravy
Pineapple Glazed Ham
Pork Loin with Roasted Apples
Beef Tournedos in Red Wine Sauce*
Cod Filets Baked with Herb Butter
Sockeye Salmon with Orange Balsamic Glaze*

*Add 3.00 per person
for each of these items

**Add 5.00 per person
for each of these items

Side Choices

Baked Potatoes
Au Gratin Potatoes
Oven Roasted Potatoes with Rosemary
Sour Cream and Chive Scalloped Potatoes
Garlic Mashed Potatoes with Gravy.
Wild Rice Pilaf
Mashed Sweet Potatoes
Cole Slaw
Italian Pasta Salad
Red Skin Potato Salad with Dill
Broccoli Cauliflower Salad
Creamy Tuna Pasta Salad
Green Beans
Buttered Corn
Parsley Buttered Carrots
Peas

We also Cater! Visit our website – www.milwaukeegrill.com

SANDWICH BUFFETS AND LUNCHEON SPECIALTIES

BBQ Pulled Pork Sandwich Buffet - with fresh bakery buns. Includes three sides.	8.95
Assorted Wrap Buffet - Our Ranch Chicken, Spicy Chicken Club, Turkey with Cucumber Dill Sauce, and Philly Beef Wraps - prepared on large flour tortillas, halved and presented on trays. Two halves per person. Served with three sides.	8.95
Italian Beef Sandwich Buffet – with freshly baked Milano bread. Includes three sides.	8.95
Box Lunches – Choose from Ham & Swiss on Marble Rye, Turkey & Swiss on Nine Grain Wheat, Chicken Ranch Wrap, Spicy Chicken Club Wrap, or Philly Beef Wrap. Each is served with cold salad side, kettle chips, and cookies.	8.95
Finger Sandwich Buffet - Ham and turkey on bakery buns. Served with sliced cheeses, potato salad, Cole slaw, and baked beans.	8.95
Soup & Sandwich Buffet – Build your own sandwich buffet including meats & cheeses; all butter croissants, nine-grain bread or marble rye; fresh lettuce, sliced tomatoes & red onions; mayonnaise, horseradish mustard, and dill slices. Served with one of our homemade soup selections and kettle chips.	8.95
Oven Roasted or Broasted Chicken Lunch Buffet – Two pieces of chicken per person, cranberry sauce, mashed potatoes & gravy, coleslaw, and freshly baked bread.	8.95

BREAKFAST

Breakfast Buffet – Scrambled eggs, breakfast fried potatoes, bacon, sausage, fresh buttermilk biscuits, assorted krinkles; coffee service.	7.95
Milwaukee Grill Deluxe Buffet – Scrambled eggs, eggs Florentine, potato gratin, bacon, sausage, cinnamon challah French toast with fruit, fresh buttermilk biscuits, assorted krinkles; orange, apple, and tomato juice; coffee service.	9.95

BEVERAGES

Soft Drinks – by the glass - .95 cents
Coffee Service – 10 cup – 9.95 30 cup – 27.95 48 cup – 42.95
Fruit Punch - per gallon - 18.00
Champagne Punch - per gallon - 28.00
Wine/Champagne by the Bottle - prices vary
Quarter Barrel of Beer - 125.00 and up
Half Barrel of Beer - 195.00 and up

DESSERTS

2.50 Per Person
Lemon Mist Shortcake
Strawberry Cream Shortcake
Tuxedo Cake
1.95 Per Person
Frosted Brownies
Assorted Bars
1.50 Per Person
Assorted Cookies
Sheet Cake – plain or decorated

Guidelines and Agreement

Thank you for considering Milwaukee Grill as a provider for your special event. We'll do everything we can to provide you with the high quality products and services you desire. Our goal is to exceed your expectations, and make your event (and preparation for it) as enjoyable as possible.

We provide party and banquet services for 25 to 100 people. Our banquet room is in the lower level of our facility. We provide a non-smoking or smoking setting (at your request); private bar, restrooms, & coat room; dance floor; assistance in planning your function. Setup, staff & linens are included in pricing.

This banquet guide lists those items we find most frequently asked for. If there is anything outside of what you find here that you wish to have, we're happy to provide you with additional options and pricing.

Minimum Purchases and Room Charges:

- Sunday through Thursday evening
Minimum 25 people @ 9.00 each in food purchases.
If spending less than \$750.00 in food purchases - \$100.00 room charge.
\$750.00 or more in food purchase – no room charge.
- Friday Evenings – January through November
\$400.00 minimum food purchase
If spending less than \$750.00 in food purchases, \$100.00 room charge.
\$750.00 or more in food purchase, no room charge.
- Saturday Evenings year round and Friday evenings in December
\$750.00 minimum food purchase, no room charge.

Prices are subject to change. Pricing you see on this menu may be adjusted as costs increase. Pricing for your event can be guaranteed 60 days prior to the function.

Prices do not include 5½ % state sales tax or 20 % gratuity which will be added to the final bill.

Pricing for Kids: 5 yrs. and under free; 6 – 11 years half price.

Customers may bring in cakes, nuts & mints. All other food and beverages will be provided by Milwaukee Grill.

Cake Service - If customers bring in cake that they'd like us to assist in serving, we offer two options as indicated below. In both cases our plates and silverware are included.

- Our staff can cut and plate the cake for service on a buffet table for a charge of .50 cents per person
- Our staff can cut, plate and serve the cake to guests at their tables for a charge of \$1.00 per person

Customers will use masking tape when decorating. Scotch tape, tacks and other fasteners damage the walls.

To reserve our banquet facility we require \$100.00 deposit, which is non-refundable. This deposit will be applied to your final bill. We also require your signature on the bottom of this form, indicating that you understand and agree to the provisions outlined.

At the time you contract our banquet services, we'll ask for an estimated guest count. A guaranteed meal count will be required one week prior to your function. We'll do our best to accommodate increases in your guaranteed count. Charges will be based on the guaranteed meal count or the actual number of guests served, whichever is greater.

Payment for your event is due according to the following schedule:

- 1 week prior to the event, 75% of the guaranteed meal count will be paid.
- Upon conclusion of the event the finalized bill will be paid.